

Elizabeth's

An American Bistro

WINTER LUNCH MENU

APPETIZERS

ELIZABETH'S SEASONAL SOUP

created with the freshest ingredients

P/A

CALAMARI

roasted peppers, pepperoncini, lemon, kalamata olives & crispy chickpeas

14.

CRISPY 412 ROLL*

spicy tuna, avocado, cucumber & sweet-hot sauce

16.

CLAMS & SHRIMP

chorizo, cannellini beans, tomato-saffron broth & crostini

16.

CHEESE PLATE

fresh fruit & crackers

17.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino

8. half

14. whole

7. add grilled chicken

9. add grilled salmon*

TRI GREENS

shaved fennel, pear, pomegranate arils, toasted walnuts, parmesan, pecorino, balsamic vinaigrette

14. whole

7. add grilled chicken

9. add grilled salmon*

SHAVED BRUSSELS SPROUT SALAD

bacon, croutons, parmesan, red onion, hard cooked farm egg & roasted garlic lemon vinaigrette

14. whole

7. add grilled chicken

9. add grilled salmon*

WINTER BOWL

beet hummus, goat cheese, avocado, roasted cauliflower, pickled beets,
walnuts-baby bean salad, quinoa & grilled focaccia

17.

FRITTATA & SANDWICHES

FRITTATA

composed daily

16.

SOUTHWESTERN CHICKEN WRAP

pulled BBQ chicken, Pico, guacamole, charred peppers & onions, spiced beans, a side of greens & fries

17.

PORTOBELLO PANINI

horseradish cream cheese, pickled red onions, Swiss, smoky tomato relish, artisan bread, side of greens

16.

412 BURGER*

black pepper bacon, grilled red onion, aged cheddar, comeback sauce, greens & fries

19.

FISH TACOS

pan fried cod, Asian slaw, avocado, black beans, siracha crème drizzle, lime & a side of greens

16.

BISTRO CUBAN

mojo marinated pork, ham, Swiss, pickles & Dijon on pressed buttered focaccia, coleslaw & fries

17.

ENTRÉES

POMEGRANATE SALMON*

citrus salad, walnuts & pomegranate arils, fennel, goat cheese, mint & dill spice couscous

18.

SHRIMP RISOTTO

roasted peppers, lemon, parmesan, thyme, shell butter drizzle

18.

FETTUCCINE BOLOGNESE

lentils, quinoa, mushrooms, walnuts, tomato with a splash balsamic & dusted with parsley

17.

BISTRO CHICKEN PICCATA

rustic mash potatoes, baby green beans & roasted onions

17.

2.00 split-plate charge

In order to better serve you & our other guests, all parties of 6 or more will have a single check

We love local & we thank: Landis Poultry, Springcress Trout Farm, Dries Orchard, Whispering Pines, Fisher's Meats, Briar Creek, Juniper Valley Farm, Marcho Farms & so many other PA Farms & Purveyors for helping us source great ingredients.